

B2 22. (Twice Amended) A breakfast cereal biscuit prepared by the process of anyone of Claims 26-28.

Please add Claims 23-28 as follows:

B3 23. (New) The breakfast cereal biscuit of claim 1 wherein the grain has been hydrated and cooked sequentially, rolled into flakes, and either agglomerated and toasted into a desired biscuit shape, or toasted and agglomerated into a desired biscuit shape.

24. (New) The breakfast cereal biscuit of claim 1 wherein the grain has been hydrated and cooked simultaneously, rolled into flakes, and either agglomerated and toasted into a desired biscuit shape, or toasted and agglomerated into a desired biscuit shape.

25. (New) The breakfast cereal biscuit of claim 1 wherein the grain has been partially hydrated prior to cooking followed by balancing moisture during the cook phase, rolled into flakes, and either agglomerated and toasted into a desired biscuit shape, or toasted and agglomerated into a desired biscuit shape.

26. (New) A process for producing a breakfast cereal biscuit comprising the steps of

- a) selecting grain which includes waxy grain in an amount of at least 20% by weight of total grain content;
- b) hydrating and cooking said grain sequentially;
- c) rolling cooked grain into flakes; and either
- d) agglomerating the flakes of step c) into a desired biscuit shape, and

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c)

- e) toasting the product of step d); or
- f) toasting the flakes of step c), and
- g) agglomerating the product of step f) into a desired biscuit shape.

27. (New) A process for producing a breakfast cereal biscuit comprising the steps of

- a) selecting grain which includes waxy grain in an amount of at least 20% by weight of total grain content;
- b) hydrating and cooking said grain simultaneously;
- c) rolling cooked grain into flakes; and either
- d) agglomerating the flakes of step c) into a desired biscuit shape, and
- e) toasting the product of step d); or
- f) toasting the flakes of step c), and
- g) agglomerating the product of step f) into a desired biscuit shape.

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28. (New) A process for producing a breakfast cereal biscuit comprising the steps of

- a) selecting grain which includes waxy grain in an amount of at least 20% by weight of total grain content;
- b) partially hydrating grains prior to cooking followed by balancing moisture during the cook phase;
- c) rolling cooked grain into flakes; and either
- d) agglomerating the flakes of step c) into a desired biscuit shape, and
- e) toasting the product of step d); or
- f) toasting the flakes of step c), and